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| **Mini Pumpkin Pies**  Serves: 24 - 26  Source: Taste.com.au | |
| **Ingredients**  250g (1 2/3 cups) plain flour  180g butter, chilled, chopped  60ml (1/4 cup) iced water  1kg Butternut pumpkin, peeled, seeded, coarsely chopped  2 eggs  160ml (2/3 cup) thickened cream  155g (3/4 cup, firmly packed) brown sugar  Caster sugar, to dust  Ground cinnamon, to dust | **Equipment**  Measuring cups and spoons  Measuring scales  Food processor  Knives, chopping board, peelers  Saucepan  Potato masher  Rolling pin  Pastry cutter  Bowl  Whisk  Muffin trays x 2 |
| **What to do:**   * Place chopped pumpkin in a saucepan. Add just enough water to cover. Bring to boil over high heat. Reduce heat to medium-high and simmer for 6-8 minutes or until just tender. Drain. Return to the pan and mash until smooth. Set aside to cool. * Pre heat oven to 180 degrees * Process the flour and butter in a food processor until the mixture resembles fine breadcrumbs. Add the water. Process until the mixture comes together. * Turn pastry onto a lightly floured surface. Roll out until 5mm thick. Use an 8.5cm-diameter pastry cutter to cut 24 discs from pastry, re-rolling if necessary. * Line twenty-four 80ml (1/3-cup) capacity muffin pans with pastry discs. Place in the fridge for 10 minutes to rest. * Whisk the eggs and cream in a bowl. * Whisk in sugar and pumpkin until just combined. * Divide pumpkin mixture among pastry cases. * Bake for 20-25 minutes or until just set. * Dust with sugar and cinnamon. * Serve | |